

HOURS OF HAPPINESS

Mon-Fri: 4-7pm

HOUSE COCKTAILS

PINTS

WHISK[E]Y of the WEEK

\$5

HOUSE WINE

HOUSE SPIRITS

FERNET + MEZCAL

WINE

White

	Glass	Bottle
PINOT GRIGIO Al Verdi—Italy	7	26
VINHO VERDE Vera—Portugal	7	26
VIOGNIER Le Paradou—France	7.5	28
CHARDONNAY Thomas Henry—Sonoma, California	8	30
RIESLING Urban—Mosel, Germany	8.5	32
GRENACHE ROSÉ My Essential—Provence, France	9	34
SAUVIGNON BLANC Paddy Borthwick—New Zealand	11	42

Bubbles

	Glass	Bottle
PROSECCO BRUT Belstar—Veneto, Italy	9	34
CAVA ROSE Conde de Subirats—Spain	9	34

Red

	Glass	Bottle
TEMPRANILLO Flaco—Spain	7	26
GARNACHA Lechuza—Aragon, Spain	7	26
MALBEC Parados—Mendoza, Argentina	9	34
MONTEPULCIANO Nicodemi—Italy	9	34
CÔTES DU RHÔNE Domaine de Châteaumar—France	10	38
CABERNET SAUVIGNON Broadside—Paso Robles, California	10	38
PINOT NOIR Banshee Rickshaw—Sonoma, California	11	42

BEER

Draft

	Ounces:	10	16
EAST COAST TAP Seasonal	5	6.5	
WEST COAST TAP Seasonal	5	6.5	
DOC'S Hard Apple Cider, 5%	5	6.5	
ALLAGASH White Ale, 5%	5	6.5	
WESTBROOK One Claw Pale Ale, 5.5%	5	6.5	
HOLY CITY Pluff Mud Porter, 5.5%	5	6.5	
COAST HopArt IPA, 7.7%	5	6.5	

Nitro Draft

	Ounces:	10	16
LEFT HAND Sawtooth Golden Ale, 5.3%	5	6.5	
VICTORY Donnybrook Stout, 3.7%	5	6.5	

Bottled + Canned

	Ounces:	12
MILLER HIGH LIFE	3	
PBR	3	
BUD LIGHT	3.5	
BUDWEISER	3.5	
MILLER LITE	3.5	
BECK'S	4	
RED STRIPE	4	
LAGUNITAS IPA	5.5	
PALM Amber Ale	5.5	
OSKAR BLUES Mama's Little Yella Pils	5.5	
WESTBROOK White Thai	5.5	
FULLSTEAM Cack-a-lacky Ginger Pale Ale	6	
ANDERSON VALLEY Blood Orange Gose	6	
DUCK-RABBIT Milk Stout	6	
DOGFISH HEAD 90 Minute IPA	6	

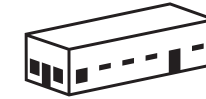
Tall Boys

	Ounces:	16
TECATE	6.5	
STELLA ARTOIS	6.5	
GUINNESS	6.5	
BELL'S Two Hearted Ale	6.5	
BLANCHE DE BRUXELLES	6.5	
STIEGL-RADLER Grapefruit	6.5	
YOUNG'S Double Chocolate Stout	6.5	
SEASONAL Just Ask	-	

Big Bottles

	Ounces:	22
VICTORY Golden Monkey	15	
SEASONAL Just ask	-	
DUCHESSE DE BOURGOGNE Sour Red Ale	15	

All Alcohol Prices Include Tax



WAREHOUSE

BAR + KITCHEN

Mon-Sat

BAR: 4pm-2am

KITCHEN:

4pm-10pm

45 1/2 SPRING STREET

CHARLESTON, SC

Sunday Brunch: 11am-4pm

Sunday

BAR: 11am-2am

KITCHEN:

4:30pm-10pm

WEB: wearehouse.com f [warehouse charleston](https://www.facebook.com/warehousecharleston)

EMAIL: team@wearehouse.com t [team_warehouse](https://twitter.com/team_warehouse)

PHONE: 843-202-0712 i [wearehouse](https://www.instagram.com/wearehouse)



30 MIN

TABLE GAMES

Shuffleboard / Pool / Foosball

SEE SERVICE STAFF TO PLAY



LIMIT

SNACKS

- HOT + SOUR VEGETABLE SOUP.** 7
smoked tofu, scallion,
shaved radish
- BONE MARROW + TOAST** 12
horseradish gremolata, Spanish
sofrito, Brown's Court ciabatta
- FARMER'S CHEESE + CRACKERS** 9
house queso fresco, seeded Pane
di Vita crisps, espelette
- FRIED CAULIFLOWER.** 8
brown butter bread crumbs, lemon
zest, capers, black pepper aioli

\$ **5** MON-FRI
4PM-7PM

- CHICKPEA HUMMUS.** 9
sweet + sour beets, za'atar,
crispy chickpeas, feta,
seeded crackers
- BAKED CLAMS** 11
chorizo, melted cabbage,
toasted bread crumbs, smoked
tomato vinegar
- DUCK LIVER MOUSSE.** 11
seasonal preserves, pickles,
Dijon, Brown's Court brioche toast

DEVILED EGGS ONE HALF EGG: 2.75

FRIED OYSTER or DAILY INSPIRED

SANDWICHES

- HOT PRESSED CUBANO** 10
house smoked chicken, coppa, Fontina, Dijon aioli, Brown's Court
cuban roll, mojo jus
- EGGPLANT PARM** 10
grilled + crispy eggplant, tomato, burrata, toasted bread crumbs,
garlic + basil
- FRIED CHICKEN BOMBERS** 12
lemon + poppy slaw, bacon jam, honey mustard, Brown's Court
mini english muffins
- FLOUNDER PO' BOY** 14
cajun blue corn meal, LTO, house pickled peppers, tarragon + lemon aioli
- THE BURGER** 15
Southeast Family Farms dry-aged beef, house smoked pimento,
shaved ham, LTO, black pepper aioli, chow-chow, Brown's Court
english muffin, Warehouse fries
Add sunny farm egg: 1.5

SIDES

- WAREHOUSE FRIES** 5
Kennebec potatoes, house seasoned salt, herbs, aioli
- HOUSE KIMCHI** 4
cauliflower + cabbage, cilantro, red curry aioli
- CREAMY KALE** 7
star anise, pickled mushroom, Pecorino

STARTERS

- BEET SALAD** 10
Anson Mills farro, Pecorino Romano, toasted pumpkin seeds, curry
Greek yogurt, blood orange
- VILLAGE SALAD** 11
Johns Island greens, pickled veg, Fishing Creek Feta, sumac + preserved
lemon vinaigrette
- CRISPY SQUID** 12
Chinese 5 spice, sambal honey, mint, cilantro, red curry aioli, lime
- PORK MEATBALLS** 14
Italian style, burrata stuffed, smoked tomato + eggplant caponata,
shaved Parmesan, grilled garlic bread

SUPPER

- CONFIT WINGS** 11
Memphis dry rub: southern slaw + buttermilk ranch or
Korean BBQ: house made kimchi + red curry ranch
- CHILEAN FISH STEW** 20
chorizo, farm potato, peppers + carrots, creamy paprika + lime broth,
cilantro, grilled bread
- FISH + CHIPS** MP
semolina dusted local catch, Warehouse fries, greens, malt vinegar aioli
- SQUID INK TAGLIATELLE** 15
coppa, sauce all'amatriciana, fennel, squid
- SMOKED DUCK RAMEN** 16
smoked duck, Rio Bertolini ramen, pickled mushroom,
soft farm egg, duck broth
- ROASTED HALF CHICKEN** 22
Joyce Farms Poulet Rouge, curds + whey, giardiniera,
herb spätzle, pan jus

\$7

SWEET TOOTH?



BABY UPSIDE-DOWN CAKE

blood orange, burnt sugar caramel, poppyseed

ESPRESSO

- SHOT 3.5 / 4.5
- AMERICANO 4
- CAFFÈ LATTE 4.5

SODAS

- 10oz SEASONAL SODA 4.5
- AS A COCKTAIL MIXER 1.5



COCKTAILS

House Cocktails 8.5 EACH

AGE + OAK
Bluecoat Gin + sage Negroni, charred oak barrel-aged, grapefruit bitters

EMPLOYEES ONLY
house jalapeño tequila, pink grapefruit juice, lime, hibiscus blossom

THE DIRT NAP
Bulleit Rye, Fernet Branca Menta, wildflower honey, lemon

WHERE THE CROSSWALKS END
Cathead Honeysuckle vodka, lemongrass syrup, citrus, spiced ginger soda

HOME TOWN TONIC
Hat Trick Botanical Gin, Luxardo, blood orange, tonic, lime

EL CONQUISTADOR
Vida Mezcal Joven, Campari, blue agave nectar, celery bitters

THE SCALLYWAG
Wray & Nephew rum, strawberry basil shrub, lime, Burlesque Bitters

Cocktails to Share serves 1-3 22 EACH

THE RODEO RUCKUS
bourbon, lemon, ginger syrup, basil, Boylan's Lemonade

THE POM POM
white rum, St-Germain, mint, pomegranate juice, lime

THE SPA SERVICE
vodka, Luxardo, Aperol, muddled cucumber, pink grapefruit juice

Beer Cocktails 8 EACH

SHANDY SHAKEDOWN
Allagash White ale, fresh lemon, Aperol, St-Germain

DOCTOR'S ORDERS
Doc's Hard Apple Cider, gin, mint, lemongrass + ginger syrup

BACK IN BLACK
Holy City Pluff Mud Porter, bourbon, Ginger Snap, orange, maple syrup

PITCHER

SANGRIA

\$25

PROVENCE
Rosé, St-Germain, Grand Marnier, spiked fruit,
citrus, Blenheim Hot Ginger Ale

RIOJA
Tempranillo, Sailor Jerry, smoked cinnamon
syrup, blood orange, Pom